



Natural & Process Cheese

A quality supplier of both natural and process cheese, Land O'Lakes produces an assortment of natural cheese varieties and process cheese flavors and classifications. Many of our natural cheeses are award winners, recognized as having superior taste and texture. Our process cheeses meet your application needs including melt, flavor and health attributes.



Award-winning Natural Cheeses

Land O'Lakes crafts many popular, award-winning natural cheeses for industrial applications, including Mild Cheddar, Monterey Jack and five Italian-style cheeses.

- Uniform texture and appearance
- No artificial flavoring
- Available in multiple formats, such as 40-lb. blocks and barrels
- Many varieties can be aged

Cheddar Cheeses

LAND O LAKES® Mild Cheddar Cheese is available in white and yellow. Our cheddar has a clean, mild flavor that's recognized throughout the industry.

Italian Cheeses

Land O'Lakes offers three varieties of natural Italian cheeses: Parmesan, Romano and Asiago. Our varieties provide multiple options for product use, allowing you to make the perfect choice for your ingredient needs.

Superior Support

As a farmer-owned cooperative, Land O'Lakes quality starts at the farm and carries all the way through to the great cheeses we offer. Our products are backed by careful quality assurance on which our brand was built. Get direct technical support and application advice from our expert staff. We even offer risk management services to address your concerns about market fluctuation.

Choose from our many flavor options, or let us help you develop custom formulations to achieve your specific taste, color and performance characteristics.

NATURAL CHEESE

Sold Young

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| Colby | A semi-hard American cheese with a slightly firm texture but a mildly creamy taste |
| Monterey Jack | A semi-hard American cheese with a mild yet fresh flavor |
| Yellow and White Mild Cheddar | Clean, mild, cheddar cheese flavor |

Sold For Aging

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| Asiago | Assumes different textures dependent on aging but always tastes sharp and full flavored |
| Parmesan | A hard, granular cheese that is cooked but not pressed |
| Romano | A hard, salty cheese, suitable primarily for grating |
| Yellow and White Mild Cheddar | Clean, mild, cheddar cheese flavor |

Process Cheese

Land O'Lakes formulates superior process cheeses for all product classifications. Our advanced cheese-processing technology creates quality products for a broad range of flavor, performance and cost goals.

High-performance Process Cheeses

Formulated for quality and flavor, our process cheeses are known for consistent, exceptional performance in a wide range of applications. Choose from a variety of flavor profiles and melt characteristics to create finished products with the attributes you want.

- Premium quality and rich flavor
- Made from natural cheese

Low-fat/Reduced-sodium Cheeses

We develop flavorful, low-fat and reduced-sodium cheeses that enable you to meet specific nutrition or labeling profiles. Use them to create delicious entrees, snacks and more that will satisfy consumers looking to control their fat, sodium and calorie intake.

- Excellent flavor, texture and melting characteristics

Versatile-melt Characteristics for Diverse Product Applications

Different product applications often require cheeses to deliver specific melting characteristics. Our process-cheese products will achieve the melting properties that best fit your processing system or the desired end-product profile.

Restricted-melt Process Cheeses

These products are specially formulated to soften at higher temperatures without melting completely. Applications include items that are baked or fried, such as fried cheese appetizers.

Standard-melt Process Cheeses

Designed to melt, but at a higher temperature than quick-melt products, standard-melt process cheese can replace natural cheese in many applications. Applications include slicing, cutting into sticks and shredding.

Quick-melt Process Cheeses

These products melt easily, making them suitable for many general product applications. Our quick-melt process cheeses are especially well suited for sauces and dips.

Choose from our many flavor options, or let us help you develop custom formulations to achieve your specific taste, color and performance characteristics.

| PROCESS CHEESE | |
|------------------------------------|---|
| American Cheese | Colored or uncolored pasteurized cheese with a mild cheddar flavor |
| American Cheese Spread | Colored or uncolored pasteurized cheese spread with a mild cheddar flavor |
| Cheddar | Clean, mild, cheddar cheese flavor |
| Jalapeño Pepper Cheese | This is an American process cheese with added jalapeño peppers and formulated at a reduced pH with added salt |
| Super Sharp Yellow American Cheese | A sharp flavor, a medium-firm consistency and a very low melting point |
| White American/Mozzarella | This is an American/Mozzarella pasteurized process cheese formulated at a reduced pH |

Contact us today to learn more about your Land O'Lakes Ingredients development team and how they can help you through the many stages of new product development and reformulation. **800-328-1322**

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